

THE 81a
English Pocket Gardener:
OR, 969. a 20
Country Gentleman's Vade Mecum.

WHEREIN

The Practice of the PLEASURE and KITCHEN
GARDEN is made easy to all who study Gar-
dening either for Profit or Amusement.

TO WHICH IS ADDED,

THE ART OF PRESERVING FRUITS,

AND

DIRECTIONS FOR MAKING ENGLISH WINES, &c.

*The life and felicity of an excellent Gardener is preferable to all
other amusements.* EVELYN.

L O N D O N:

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THE
English Pocket Gardener,
&c. &c.

JANUARY.

Pleasure Garden.

IN this month frost may be expected, and nothing is so dangerous to tender flower-roots, and their shoots for Spring.

Ranunculuses, anemonies, and tulips will be in danger; cover the beds to guard them, lay on pea-straw, where they are not come up; but where the shoot appears, place hoops with mats and cloths upon them. This is the common practice; but in late publications, there is a new method proposed, and much easier and better. This is, to place behind them a reed hedge, sloping three feet forward. A mat is to be let down from the top in severe weather, and taken up in mild. This certainly preserves them, and

yet does not draw them weak, or make them tender.

Cover the beds and boxes of seedling flowers; and take off the defence when the weather is milder.

Clean the auricula plants, pick off dead leaves, and scrape away the surface of the mould; put fresh mould in the place of it, and set the pots up to the brim in the mould of a dry bed, and place behind them a reed hedge.

Cover carnation plants from wet, and defend them from mice and sparrows.

Kitchen-Garden.

Cast up some new dung in a heap to heat, that it may be ready to make hot-beds both for the early cucumbers and melons in this part of the ground, and for raising seeds of annuals in the flower-garden.

Dig up the ground that is to be sown with the Spring crops, that it may lie and mellow.

Nurse the cauliflower plants kept under glasses carefully; shut out the frost; but in the middle of milder days let in a little air; pick up the dead leaves, and gather up the mould about the stalks.

Make

Make a slight hot-bed in the open ground for young fallading, and place hoops over it, that it may be covered in very hard weather.

Plant out endive for seed into warm borders ; earth and blanch cellery.

Sow a few beans and peas, and seek and destroy snails and other vermin.

Orchard and Fruit-Garden.

Fruit-trees, whether in orchards or espaliers, or against walls, demand the same general management.

Cut out dead wood and irregular branches ; clean the stumps and bows from moss with a hollow iron ; and repair espaliers, fastening the stakes and poles with nails and wire, and tying the shoots down with twigs of osier.

Place stakes by all new-planted trees ; and cut grafts to be ready, lay them in the earth under a warm wall.

FEBRUARY.

Pleasure-Garden.

Make hot-beds for annual flowers with the dung laid up for that purpose, and sow them up-

on a good thickness of mould, laid regularly over the dung.

Transplant perennial flowers and hardy shrubs, Canterbury-bells, liliacs, and the like. Break up and new-lay the gravel-walks. Weed, rake, and clean the borders; and where the box of the edging is decayed, make it up with a fresh plantation.

Sow auricula and polyanthus seeds in boxes; these should be made up of rough boards six inches deep, with holes at the bottom for the running off of water; they must be filled with light mould, and the seeds scattered thinly over the surface, then some more mould must be sifted over them a quarter of an inch thick, and they must be set where they may enjoy the morning sun.

Plant out carnations into pots for flowering.

Kitchen-Garden.

Dig and level beds for sowing radishes and onions, carrots and parsnips; and Dutch lettuce. Leeks and spinage should also be sown now, also beets, cellery, sorrel and marygolds, with any other of the hardy kinds.

Make

Make up the hot-beds for early cucumbers, and sow cauliflower seeds, and some others.

Plant beans, and sow pease. The best way, in these useful things, is to sow a new crop every fortnight, that, if one succeeds and another fails, as will often be the case, there may still be a constant supply, at the due season, for the table. Plant kidney-beans upon a hot-bed for an early crop. The dwarf, white, and Battersea bean, are the best sorts. They must have air in the middle of mild days when they are up; and once in two days they must be gently watered.

Transplant cabbages, plant out Silesia and cos-lettuce from the beds where they grew in winter; and plant potatoes and Jerusalem archichokes.

Orchard and Fruit-Garden.

Most kinds of trees may now be pruned, tho' it be better to do it to the generality in Autumn: whatever has been omitted at that season in this article must be done now; the hardiest kinds being pruned first, and such as are more tender at the latter end of the month, when there will be little danger of their suffering from the frosts in the wounded part.

Transplant fruit-trees to places where they are wanted; opening a large hole, settling the earth carefully about their roots, and nailing them at once to the wall, or fastening them up to strong stakes. Nail up the tender trees with care, and uncover the fig-trees by degrees which have been protected from frosts by mats. Sow the kernels of apples and pears, and the stones of plumbs or stocks, and keep off birds that eat the buds of fruit-trees.

MARCH.

Pleasure-Garden.

Watch the beds of tender flowers, and throw mats over them, supported by hoops in hard weather.

Continue transplanting all the hardy perennial fibrous-rooted flowers, sweet-williams, golden-rods, and the like.

Dig up the earth with a shovel about those which were planted in Autumn, and clean the ground between them.

All the pots of flowering plants must now be dressed. Pick off dead leaves, remove the earth at the top, and put fresh in the place, then give them

them a gentle watering, and set them in their places for flowering. In doing this take care the roots are not wounded, and repeat the watering once in three days.

The third week in March is the time to sow sweet pease, poppies, catchflies, and all the hardy annual plants.

The last week is proper for transplanting evergreens; and for this purpose a showery day should be chosen. New hot-beds must be made to receive the seedlings of annual flowers raised in the former.

Kitchen-Garden.

Sow in the beds of the kitchen-garden some carrots, and also the large pease, rouncevals and grey.

In better ground sow cabbages and favoys, also carrots and parsneps for a second crop; and towards the end of the month put in a large parcel of beans and pease.

Sow parsley, and plant mint.

Sow cos and imperial lettuce; and transplant the finer kinds.

In the beginning of the month sow Dutch parsley for the roots.

The last week take the advantage of time, or the dry days, and make asparagus-beds.

Clear up the archichoke-roots, slip off the weakest, and plant them out for a new crop, leaving four from each good root to bear; and from such as are weaker, two.

Dig up a warm border, and sow some French beans; let them have a dry soil; and give them no water till they appear.

Orchard and Fruit-Garden.

The grafts which were cut off early, and laid in the ground to be ready for use, are now to be brought into service; those of the earliest kinds are to be used first, and the apple last of all.

This done, let the gardener look to the stocks that were inoculated the last year, and take off their heads. A hand's-breadth should be left on the above place: this holds the bud secure by tying to it, and the sap rises more freely for its nourishment.

The fruit-trees that were planted last October must be headed; and they should be cut down to almost four eyes. Some leave only three, but four is much better, the sap rises more freely.

APRIL.

APRIL.

Pleasure-Garden.

Tie up some stalks of tall flowers to sticks, cut these two feet long, thrust them eight inches into the ground, and let them be hid among the leaves.

Clean and rake the ground between them.

Take off the slips of auriculas, and plant them out carefully for an increase. Transplant perennial flowers and ever-greens as in the former months; and take up the roots of colchicams, and other autumnal bulbous plants.

Sow French honeysuckles, wall-flowers, and other hardy plants, upon the natural ground; and the tenderer kinds on hot-beds. Transplant those sown last month into the second hot-bed. Plant some tuberoses in a moderate hot-bed, and sow carnations and pinks on the natural ground on open borders.

Kitchen-Garden.

Plant a large crop of French beans; and chuse for them a dry warm border. Plant cuttings of sage and other aromatic plants. Sow marrow-fat-peas, and plant some beans for a late crop.

Sow thyme, sweet marjoram, and savory.

Prepare dung for making ridges to receive the cucumber and melon plants designed for bell or hand-glasses.

Sow young fallading once in ten days : and sow some cos and Silesia lettuces.

The seeds of all kinds being in the ground, look to the growing crops, clear away the weeds every where among them, and dig up the earth between the rows of beans, pease, and all other kinds that are planted at distances. This gives them a strong growth, and brings them much sooner to perfection, than can be done by any other method.

Draw up the mould to the stalks of the cabbages and cauliflower-plants ; and in cold nights cover the glasses over the early cucumbers and melons.

Orchard and Fruit-Garden.

Look to the fruit-trees against the walls and espaliers. Take off all foreright-shoots, and train such as rise kindly.

Thin apricots upon the trees, for there are usually many more than can ripen ; and the sooner this is done, the better the others succeed.

Water new planted trees.

Plant

Plant cuttings of vines, and look over the grown ones. Nip off improper shoots. When two rise from the same eye, always take off the weakest.

Weed strawberry-beds; cut off the strings; stir the earth between them; and once in three days water them.

Dig up the earth in the borders near fruit-trees. Never plant any large kind of flowers or kitchen things upon them: and it is better if nothing be sown or planted on these borders; they all starve the fruit.

M A Y:

Pleasure-Garden.

Observe, when the leaves of sow-breads are decayed, take up the roots, laying them carefully by till the time of planting.

Take up the hyacinth-roots which have done flowering and lay them side-ways in a bed of dry rich mould, leaving the stems and leaves out to die away; this practice greatly freights the roots.

Roll the gravel walks carefully and frequently, and keep the grass clean mowed.

Clean all the borders from weeds; take off all straggling branches from the large flowering plants,

plants, and train them up in a handsome shape.

Plant out French and African marygolds, with other autumnals, from the hot-beds, the last week of this month, chusing a cloudy warm day.

Tie up the stalks of carnations. Plant cuttings of the lychinis, and lychnideas, and sow the small annuals, candy-tuft, and Venus looking-glass, in the open ground.

Pot the tender annuals, as balsams, amuranths, and the like; and set them in a hot-bed frame till summer is more advanced for planting them in the open ground.

Kitchen-Garden.

Water, once in two days, the pease, beans, and other large growing plants

Destroy the weeds in all parts of the ground, and dig up the earth between the rows, and about the stems of all large kinds.

Sow small sallading once in ten days, as in the former month; and at the same time chuse a warm border, and sow some purslain: sow also endive, and plant beans and pease for a very large crop, and French beans to succeed the others. The great care in these is to have these several products fresh and young throughout the season.

Chuse

Chuse a moist day, and an hour before sun-set. Plant out some favoys, cabbages, and red cabbages, draw the earth carefully up to their stems, and give them a few careful waterings.

Orchard and Fruit-Garden.

If any fresh shoots have sprouted upon the fruit-trees in espaliers, or against walls, nip them off, and train the proper ones to the wall or poles, at due distances, and in a regular manner.

Look over vines, and stop every shoot that has fruit upon it, to three eyes beyond the fruit; then train the branches regularly to the wall, and let such as are designed for next year's fruiting grow some time longer, their leaves will give a proper shade to the fruit.

Water the new planted trees, and keep the borders about the old ones clear; and finally pick off snails and other vermin. It is necessary at this time to pull up weeds.

JUNE.

Pleasure-Garden.

Chuse the evening of a mild showery day, and plant out into the open ground the tender annuals hitherto kept in pots in the hot-bed frame; they
must

must be carefully loosened from the sides of the pot, and shaken out with all the mould about them: a large hole must be opened for each; they must be placed upright in it, and when settled in the ground, by a gentle watering, must be tied up to sticks.

Let pinks, carnations, and sweet-williams, be laid this month for an increase. Let the layers be covered lightly and watered every other day a little at a time.

The Spring flowers being now over, and their leaves faded, the roots must be taken up and laid by for planting again at a proper season. Snow-drops, winter-aconite, and the like, are to be thus managed.

The hyacinth roots, laid flat in the ground, must now be taken up, the dead leaves nipped off, and the mould; and when clean, they must be laid upon a mat in an airy room to harden, and then laid by.

Tulip roots must now be taken up also, as the leaves decay; and the like method must be followed with anemonies and ranunculuses.

Cut the cups or pods of the carnations that
are

are near blowing, in three or four places, that they may blow regularly.

Inoculate some of the fine kinds of roses.

Kitchen-Garden.

Transplant the cauliflower plants sown in May. Give them a rich bed and frequent waterings.

Plant out thyme and other savoury plants sown before, and in the same manner shade and water them.

Take the advantage of some cloudy weather to sow turnips; and if there be no showers, water the ground once in two days.

Sow broccoli upon a rich warm border, and plant out cellery for blanching. This must be planted in trenches a foot and a half deep, and the plants must be set half a foot asunder in the rows.

Endive should also be planted out for blanching, but in this the plants should be set fifteen inches asunder; and at the same time some endive seed must be sown for a second crop. Pick up snails, and in the damp evenings kill the naked slugs.

Orchard and Fruit-Garden.

Repeat the taking off of foreright shoots upon a wall and espalier trees, which we directed last month.

month. Train proper branches to their situation where they are wanted; once again thin the wall-fruit; leave nectarines at four inches distance, and the peaches at five; none nearer; the fruit will be finer and the tree stronger for the next year.

Inoculate the apricots, and chuse for this operation a cloudy evening. Water new planted trees, and pick up snails and vermin.

JULY.

Pleasure-Garden.

Roll the gravel frequently, and mow the grass.

Clip box-edgings; cut and trim hedges; and look over all the borders; clearing them from weeds, and stirring up the mould between the plants.

Inoculate roses and jessamines of all kinds that require this propagation; and any of the other flowering shrubs.

Take up the roots of fritillaries and maragons, and others of this sort that are past flowering some time.

Gather the seeds of flowers you design to propagate, and lay them upon a shelf in an airy room.

room in the pods. When they are well hardened, tie them up in paper-bags, and do not take them out of the pods till they are to be sown.

Lay pinks and sweet-williams, as the former, in earth.

Cut down the stalks of those plants which have done flowering, and which you do not keep for seed; and tie up those now coming into flower to sticks, as we directed for the earlier kinds.

Sow lupines, larkspurs, and the like, on dry, warm borders, to stand the winter, and flower early next year.

Kitchen-Garden.

Sow a crop of French beans to come in late, when they will be very acceptable.

Clear all the grounds from weeds.

Dig between the rows of beans and pease, mow the ground also about the archichokes among the cabbage kind.

Water the crops in dry weather.

Spinage-feed will be ready for gathering now, as also that of the Welch onion, and some others; take them carefully off, and dry them in the shade.

Take

Take up large onions, and spread them upon mats to dry for the winter.

Clear away the stalks of beans and pease that have done bearing.

Watch the melons as they ripen, and give them very little water.

Water cucumbers more freely.

Orchard and Fruit-Garden.

Innocate peaches and nectarines.

Take off all foreright shoots in the espalier and wall-fruit trees.

Hang phials of honey and water on the fruit-trees, and look carefully for snails. Keep the borders where the fruit trees stand clear from weeds, and stir the earth about them. This will greatly assist the fruit in ripening.

Look to the fruit trees that have been grafted and budded the last season. See that there are no shoots from the stocks; whenever they rise take them off, for they will rob the intended growth of its nourishment.

Look carefully to the new planted trees; water them often; and whatever shoots they properly make, fasten to the wall or espalier.

Repeat.

Repeat the care of the vines, take off improper shoots, and nail any that are loose to the wall. Let no weeds rise in the ground about them, for they will exhaust the nourishment and impoverish the fruit.

AUGUST.

Pleasure-Garden.

See whether the layers of sweet-williams, carnations, and the like, be rooted; transplant such as are, and give frequent gentle waterings to the others to promote it.

Dig up a mellow border, and draw lines at five inches distance lengthwise and across; in the centre of these squares plant the seedling polyanthus, one in each square.

In the same manner plant out the seedling auriculas. Shade them till they have taken root, and water them once in twenty-four hours.

Cut down the stalks of plants that have done flowering. Save the seeds you want as they ripen.

Water the tender annuals every evening.

Sow anemonies and ranunculuses, as also fritillary, tulip and narcissus seed.

Dig

Dig up a border for early tulip-roots, and others for hyacinths, anemones and ranunculuses: Sow annuals to stand through the winter, and shift auriculas into fresh pots.

Kitchen-Garden.

Sow some spinage upon a rich border, and on such another sow onions. Those two crops will live through the winter, unless very severe, and be valuable in the Spring. The second week in August sow cabbage-seed of the early kinds; and a week after that sow cauliflower seed. This will afford the plants that are to be nursed up under bed-glasses in the winter. Some of these may also be ventured in a very well defended situation open. The last week of this month sow another crop to supply the place of these in case of accidents; for if the season be very severe, they may be lost; and if very mild, they will run to seed in Spring. These last crops must be defended by a hot-bed frame, and they will stand out and supply deficiencies.

Sow lettuces, the cabbage, and brown Dutch kinds in a warm and well sheltered piece of ground,

Transplant

Transplant some of the lettuces, sown earlier, in warm and well sheltered borders.

Take up garlick, and spread it on a mat to harden; in the same manner take up onions and rocambole; and, at the latter end of the month, chalots.

Orchard and Fruit-Garden.

Watch the fruit on your wall-trees, and keep off devourers, of which there are numberless kinds now swarming about them. Shoot all birds, pick up snails, and hang bottles of sweet water for flies and wasps.

Tie loose branches, and gather the fruit carefully as it ripens.

Once more go round the vines, and pull off those trailing branches so very luxuriantly produced at this time. See that the fruit is not shaded by loose branches, and keep the borders clear of weeds. This tends more than is imagined to the well-ripening of the fruit.

SEPTEMBER.

Pleasure-Garden.

A new kind of work begins this month; which is, preparing for the next season. Tear
up

up the annuals that have done flowering, and cut down such perennials as are past their beauty; bring in other perennials from the nursery-beds, and plant them with care at regular distances.

Take up the box-edgings where they are out-grown their proper size, and part and plant them afresh.

Plant tulips and other flower-roots.

Slip polyanthuses, and place them in rich shady borders. Sow the seeds of flower-de-luces and crown imperial, as also of auriculas and polyanthuses according to the method we delivered before.

Also part off the roots of flower-de-luces, piony, and others of these kinds. In the last week transplant hardy flowering shrubs, and they will be strong next Summer.

Kitchen-Garden.

Sow lettuces of various kinds, Silesia, cos, and Dutch, and when they come up, shelter them carefully. The common practice is to shelter them under hand-glasses; but they will thrive better under a sloping reed hedge, such as we described before.

Make

Make up fresh warm beds with the dung that has lain a month in the heap. Plant the spawn in these beds upon pasture mould, the same they were found in; and raise the top of the bed to a ridge, to throw off wet.

Look to the turnip beds and thin them, leave the turnips at six inches distance.

Weed the spinage, onions, and other new sown plants.

Transplant sage, lavender, and sweet plants.

Earth up the cellery as it grows up in height.

Sow young fallading upon warm and well-sheltered borders.

Clean asparagus beds in this manner: cut down the stalks, and pare the earth off the surface of the alleys, throw this upon the beds half an inch thick, and sprinkle over it a little dung from an old melon bed.

Dig up the ground where Summer crops have ripened; and lay it in ridges for the Winter. These should be disposed east and west, and turned once in two months, they have thus the advantage of a fallow.

Plant some beans and sow some pease on warm

and well-sheltered borders, to stand out the Winter.

Orchard and Fruit-Garden.

The fruit must now be gathered with care every day, and the best time is an hour after sunrise. Then it should be laid in a cool place till used. Such as is gathered in the middle of the day is always flabby.

Keep birds from the grapes, for as they now begin to ripen they will be in continual danger.

Transplant gooseberries and currants, and plant strawberries and raspberries; they will be rooted before Winter, and flourish the succeeding season.

OCTOBER.

Pleasure-Garden.

Let all the bulbous roots for spring-flowering be put into the ground. Narcissus, maragon, tulips, and such ranunculuses and anemonies as were not planted sooner.

Transplant columbines, monks-hood, and all kinds of fibrous-rooted perennials.

Place the auriculas and carnations, that are in pots, under shelter.

Some

Some lay the pots on one side, but that spoils the bud for next year's flowering. The best way is by means of a sloping reed hedge. Dig up a dry border, and if not dry enough naturally, dig in some sand. In this set the pots up to the brim. Place the reed hedge sloping behind them, and fasten a mat to its top that may be let down in bad weather.

Take off the dead leaves of the auriculas before they are thus planted.

Bring into the garden, flowering shrubs whenever they are wanted, and at the end of the month prune some of the hardier kind.

Kitchen-Garden.

Plant out the cauliflower-plants where they are to be sheltered; and it will be proper to plant two for each glass, where that method is used, for fear of one failing.

Sow another crop of pease, and plant more beans; chuse for these a dry spot and well sheltered from the cold wind of Winter.

Transplant the lettuces sowed last month where they can be defended by a reed hedge, or under walls.

Transplant cabbage-plants and cole-worts where they are to remain.

Take great care of the cauliflower-plants sown early in Summer; they now begin to shew their heads, so break in the leaves upon them to keep off the sun and rain; it will both harden and whiten them.

Orchard and Fruit-Garden.

Prune the peach and nectarine trees and the vines. This is a very useful practice, for it strengthens the buds for Spring.

Cut grapes for preserving, with the joint of the vine to each bunch.

Gather fruits for Winter keeping as they ripen. Transplant all garden trees for flowering; prune currant bushes, and preserve the stones of the fruit for sowing.

NOVEMBER.

Pleasure-Garden.

Throw together a good heap of pasture-ground, with the turf among it, to rot for mould on the borders.

Transplant honey-suckles and spiræas, with other hardy flowering shrubs.

Rake

Rake over the beds of seedling flowers, and strew some pea-straw over them to keep out the frost.

Cut down the stems of perennials which have done flowering; pull up annuals that are spent, and take and clear the ground.

Place hoops over the beds of ranunculuses and anemonies, and lay mats or cloths in readiness to draw over them, in case of hard rains or frost.

Clean up the borders in all parts of the garden, and take care to destroy not only the weeds, but all kinds of moss.

Look over the seeds of those flowers which were gathered in Summer. See they keep dry and sweet, and in a condition of growth, and dig a border or two for the hardier kinds.

Kitchen-Garden.

Weed the crops of spinage and such other kinds as were sown late, for the wild growth will else smother and starve the crop.

Dig up a border under a warm wall, and sow some carrots for Spring; sow radishes in such another place, and see the ground be well and

deep dug for both. Turn the mould that was trenched and laid up for fallowing ; this destroys weeds, and prepares the soil to be enriched by the air.

Prepare some hot-beds for fallading ; cover them five inches with mould, and sow upon them some lettuces, and the common small fallading, mustard, rape, cresses, and radish.

You may now plant another crop of beans ; and sow more pease for a succession.

Trench the ground between the artichokes, and throw a thick ridge of earth over the roots. This will preserve them from the frost, and prevent their shooting at an improper time.

Make a hot-bed for forced asparagus.

Pull up carrots and parsnips, and lay them in sand to be ready for use. Give air at times to the plants under hand-glasses and in hot-beds, or they will suffer as much by want of that, as they would have done by the frost.

Orchard and Fruit-Garden.

Stake up all trees planted for standards, or the winds will rock them at the bottom, and the frost will be set in and destroy them.

Throw

Throw a good quantity of pea-straw about them, and lay on it a good quantity of brickbats or pebbles to keep it fast; this will mellow the ground, and keep out the frost.

Continue to prune wall-fruit trees, and prune at this time also the apple and pear kinds. Pull off the late fruit of figs; as it would decay and rot the branches.

DECEMBER.

Pleasure-Garden.

Draw the mats and cloth over the ranunculus and anemony beds in severe weather, whether frost or cold rain; but give them air in the middle of every tolerable day, and, soon as possible, uncover them all day; but draw on the mats against night.

Throw the earth up where flowering shrubs are to be planted in Spring; and once in a fortnight turn it.

Dig up the borders that are to have flower-roots planted in them in the Spring, and give them the advantage of a fallow, by throwing up the ground in a ridge.

Scatter over it a very little rotten dung from a melon bed, and after this turn it twice during the Winter.

Look over the flowering shrubs, prune them. Cut away all the dead wood, shorten luxuriant branches, and if any cross each other, take away one. Leave them so that the air can have free passage between them.

Sift a quarter of an inch of good fresh mould over the roots of perennial flowers whose stalks have been cut down, and then rake over the borders. This will give the whole an air of culture and good management, which is always pleasing.

Kitchen-Garden.

Plant cabbages and favoys for seed. This is to be done with great care. Dig up a dry border, and break the mould very well; then take up some of the stoutest cabbage and favoy plants; hang them up by the stalks five days, and then plant them half way of the stalks into the ground; draw up a good quantity of the mould about the part of the stalk that is out of the ground, and make it into a kind of hill round each; then leave them to nature.

Sow another crop of pease, and plant another parcel of beans to take their chance for succeeding the others.

Make another hot-bed for asparagus, to yield a supply when the former is exhausted. Continue to earth up celery, and cover some endive with a good quantity of pease-straw, as it is growing, that you may take up when wanted, which otherwise the frost will prevent.

Orchard and Fruit-Garden.

Prepare for planting trees where they will be wanted in Spring, by digging the ground deep, and turning it well now in the places where they are to stand.

Scatter over the borders, where the fruit-trees are planted, some fresh mould, and some old dung, and in a mild day dig it with a strong three-pronged fork.

Look over the orchard-trees and cut away superfluous and dead wood. Let the branches stand clear of one another that the air may get between, and the fruit will be better flavoured.

This is the management of old trees, and new planted ones are to be preserved by covering the ground at their roots:

The ART of PRESERVING FRUITS, and DIRECTIONS for MAKING ENGLISH WINES, &c.

HINTS AND OBSERVATIONS.

THE art of preserving fruits from receiving injury in keeping being a matter of great consequence, it is necessary to observe, that all vegetables preserved ought to be kept in a dry place, as a damp place will not only cover them with mould, but also deprive them of their fine flavour.—The same thing will hold good with respect to bottled fruit. But be careful that you do not put them in a place where they may get warm; as that will spoil them as much as if they were in a damp situation.

Of PICKLING, PRESERVING, CANDYING, &c.

To pickle French Beans.

TAKE them while young, and cut off the stalks; then take good vinegar, and boil it with pepper and salt, season it to your palate, and let it stand till cold; then take the beans and put them into a stone jar, placing dill between the layers,

layers, and then put in the pickle, and cover them close for three weeks; then take the pickle, and boil it again, and put it to the beans boiling hot; cover them close, and when cold, they will be fit to eat.

Or French beans may be pickled thus: take your beans and string them, boil them tender, then take them off, and let them stand till cold; then put them into pickle of vinegar, pepper, salt, cloves, mace, and a little ginger.

To pickle Cucumbers.

Wash them, and dry them in a cloth; then take water, vinegar, salt, fennel-tops, some dill-tops, and a little mace; make it sharp enough to the taste; then boil it a while; take it off, and let it stand till cold; then put in the cucumbers, and stop them down close, and within a week they will be fit to eat.

To pickle Cucumbers green.

Take two quarts of verjuice or vinegar, and a gallon of fair water, a pint of bay-salt, a handful of green fennel, or dill; boil it a little, and when cold, put it into a barrel, and then put the cucumbers to the pickle, and you may keep them all the year.

To pickle Eldern, or any other Buds of Trees.

Give them one or two walms with vinegar, salt, whole pepper, long mace, and a little lemon-peel in pieces; then drain them, and let the buds and liquor cool separately; afterwards put them into a jar, and cover them with your pickle.

To pickle Walnuts to eat like Mangoes.

Take green walnuts before the shell is grown to any hardness in them; pick them from the stalks, and put them into cold water, and set them on a gentle fire till the outward skin begins to peel off; then with coarse cloths wipe it off, then put them into a jar, and put water and salt therein, shifting it once a day for ten days, till the bitterness and discolouring of the water be gone; then take a good quantity of mustard-seed, which beat up with vinegar, till it becomes coarse mustard; then take some cloves of garlic, some ginger, and a little beaten cloves and mace, make a hole in each nut, and put in it a little of this: then take white wine vinegar, and boil them together, which put to the nuts boiling hot, with some pepper, ginger, cloves and mace, as also some of the mustard and garlic, which keep close stopped for use.

To

To pickle Mushrooms.

First blanch them over the crowns and barb them beneath, then put them into a pan of boiling water, then take them forth, and let them drain; when they are cold, put them into your jar or glass, and put to them cloves, mace, ginger, nutmeg, and whole pepper, then take white wine, a little vinegar, and salt; so pour the liquor into the mushrooms, and stop them close for use.

To pickle any Sort of Flowers for Salads, as Clove Gilly-Flowers, &c.

Put them into a gally-pot with as much sugar as they weigh; fill them with wine vinegar: to a pint of wine vinegar a pound of sugar.

To pickle Samphire, Broom-buds, Ashen-keys, Purslain, &c.

Take samphire, and pick the branches from the dead leaves, then lay it in a pot, and make a strong brine of water and bay-salt; in the boiling scum it clean; being boiled and cold, put it to the samphire; cover it and keep it for all the year; and when there is occasion to use it, take and
boil

boil it in fair water, but the water must boil before you put it in; and when it is boiled and become green let it cool; then take it out, and put it into a wide-mouthed glass, and put strong wine-vinegar to it, and keep it close for use.

To pickle Lemon and Orange Peel.

Boil them in vinegar and sugar, and put them into the same pickle; observe to cut them in small long thongs, the length of half the peel of your lemon; it ought to be boiled in water before it is boiled in vinegar and sugar.

To preserve green Apricots.

Take them when they are small and tender; peel them and put them in hot water, but let them not boil; let them lie there till they begin to be green, then take them out and put them in cold water, then boil your sugar, and let your apricots run a little of the water from them, then put them into the sugar, and let them boil till the syrup becomes thick; then put them into a earthen pan, and let them remain there a week; then put them into a preserving pan, and make them boil again till the syrup grows thick; then
put

put them once more into an earthen pan, and let them stand till they are cold, then take them out of their syrup, and lay them on your ardoise, then dry them on your stove, and turn them often till dry; then put them in boxes on paper.

To preserve Fruit green.

Take pippins, apricots, peas, plumbs or peaches, when they are green; scald them in hot water, and peel them; then put them into another water, not so hot as the first; then boil them very tender, and take the weight of them in sugar, and add to them as much water as will make a syrup to cover them; then boil them somewhat leisurely and take them up; then boil the syrup till it be somewhat thick, and when cold, put them in together.

To preserve Raspberries.

Take raspberries that are not too ripe, but very whole, take away the stalks, and put them into a flat-bottomed earthen pan; boil sugar, and pour it over your raspberries, then let them stand to be cool, and when they are cold, pour them softly into your preserving pan, and let them boil till their syrup be boiled pretty thick;

scum

scum them very well in the boiling; this done put them into pots, and when cold, cover them up close for use.

To preserve Barberries.

Take one pound of barberries picked from the stalks, put them into a bottle pot, and set it in a brass pot full of hot water, and when they are stewed, strain them, and put to the barberries one pound and a half of sugar, and to them put a pint of red rose water, and boil them a little; then take half a pound of the fairest clusters of barberries you can get, and dip them in the syrup while it is boiled; then take the barberries out, and boil the syrup till it is thick, and when cold, put them into glasses with the syrup.

To preserve Currants.

Lay a layer of currants, and then a layer of sugar, and so boil them as before prescribed for raspberries; scum them in boiling, till the syrup is pretty thick; then take them off, and when they are cold, put them into gallipots, or glasses, closely stopped.

To

To preserve Walnuts green.

Boil the walnuts till the water tastes bitter, then take them off, and put them into cold water; peel off the bark, and weigh as much sugar as they weigh, and a little more water than will wet the sugar; set them on the fire, and when they boil up take them off, and let them stand two days, and then boil them again.

To preserve Cherries.

First take some of the worst cherries, and boil them in fair water, and, when the liquor is well coloured, strain it; then take some of the best cherries, with their weight of beaten sugar; then lay one layer of sugar, and another of cherries, till all are laid in the preserving pan: then pour a little liquor of the worst cherries into it, and boil the cherries till they are well-coloured; then take them up and boil the syrup till they will burton on the side of a plate, and, when they are cold, put them up in a glass close covered for use.

To candy Cherries.

Take cherries before they be full ripe, and take out the stones; then take clarified sugar boiled to a height, and pour it on them.

To

To candy Pears, Plumbs, Apricots, &c.

Take them and give every one a cut half through; then cast sugar on them, and bake them in an oven, as hot as for manchet, close stopped: let them stand half an hour, then lay them one by one upon glass plates to dry, and they will appear very fine and clear. In this manner you may candy any other fruit.

To candy Flowers.

Pick them very clean, and to every ounce of flowers put two ounces of hard sugar, and one ounce of sugar-candy, and dissolve them in rose water; then boil them, till they come to sugar again, and, when it is almost cold, put in your flowers, and stir them together, &c.

MADE WINES.*Currant Wine.*

PICK the currants (when they are full ripe) clean from the stalks, then put them into an earthen vessel, and pour on them fair clean hot water, that is a quart of water to a gallon of currants;

rants ; then bruise or mash them together, and let them stand and ferment ; then cover them for twelve hours, strain them through fine linen into a large earthen crock (as they say in Suffex) and then put the liquor into a cask ; and thereto put a little ale-yeast, and when worked, and settled, bottle it off ; this is exceeding pleasant, and very wholesome for cooling the blood. In a week's time it will be fit for bottling.

Artificial Claret.

Take six gallons of water, two gallons of the best cyder, and thereto put eight pounds of the best Malaga raisins bruised ; let them stand close covered in a warm place for two weeks, stirring them every two days well together ; then press out the liquor into a vessel again, and add to it a quart of the juice of barberries, and a pint of the juice of the brambleberries, or raspberries (which perhaps is the best ;) to which put a pint of the juice of black cherries. Work it up with mustard-seed covered with bread-paste for three or four days by the fire-side ; after which let it stand a week, then bottle it off, and it will become near as good as, if not exceed, common claret.

Gooseberry

Gooseberry Wine.

The best way is to take to every three pounds of fruit, one pound of sugar, and a quart of fair water; boil the water very well; but you must put the aforesaid quantity of sugar; when it is boiled bruise the fruit, and steep it twenty-four hours in the water; stir it sometimes, then strain it off, and put the sugar to it, and let it stand in a runlet close stopped for a fortnight; then draw it off, and set it up in a cool cellar, and in two months it will be fit to drink.

Raspberry Wine.

Take the raspberries clear from the stalks; to a gallon of which put a bottle of white-wine, and let them stand in an earthen vessel, two or three days, close covered, then bruise the berries in the wine, and strain it thro' fine linen gently, then let it simmer over a moderate fire; scum off the froth, and then strain it again, and with a quarter of a pound of loaf sugar to a gallon, let it settle; then in half a pint of white-wine boil about an ounce of well scented cinnamon, and a little mace, and put the wine strained from the spice into it, and boil it up.

Damson Wine.

Dry the damsons in an oven after you have drawn your bread, then to every quart of damsons put three quarts of fair water, but first boil it very well; then put the water and damsons into a runlet with sugar; and having stood a sufficient time, bottle it off.

Wine of Grapes.

When they are full ripe, in a dry day, pick off those grapes that are ripest, and squeeze them in a vat or press made for that purpose, in which must be a fine canvas bag to contain the grapes; and, when in the press, do not squeeze them so hard as to break the stones if you can help it, because the bruised stones will give the wine a disagreeable taste: then strain it well and let it settle on the lees, in such a cask or vessel as you may draw it off without raising the bottom; then season a cask well with some scalding water, and dry it or scent it with a linen rag dipped in brimstone, by fixing at the bouge, by the bung or cork; then put the wine into it, and stop it close for forty-eight hours; then give it vent at the bouge, with

with a hole made with a gimblet; in which put a peg or faucet, that may be easily moved with the fingers; then in about two days time close it up; and in about two or three months time it will be fit for drinking, and prove almost as good as French wine.

Wine of Strawberries or Raspberries.

Mash the berries, and put them into a linen bag, as abovesaid for the grapes, and squeeze them into a cask, and then let it work, as abovesaid, in the grape receipt, &c. In this manner may cherry wine be made; but then you must break the stones, contrary to what was said before concerning the grapes.

A short Way for Cherry Wine.

Squeeze the juice of cherries into a cask, and thereto put a small quantity of sugar, corresponding to the quantity of juice; and when stood a month, it will be a pleasant liquor.

Black Cherry Wine.

In the same manner, take a gallon, or more, of the juice of black cherries, and keep it in a

vessel

vessel close stopped till it works; and after it is fine, add an ounce of sugar to each quart, and a pint of white-wine.

To make Cyder.

Grind, stamp, or pound your apples, and put them into a press, and squeeze them through hair bags into a tub; and let it settle, and according to your quantity of juice, put in some sugar at discretion; then work it up with ale yeast, and let it stand a week; then prepare your vessels, according to the quantity, clean and dry; then put it up; after which, put into a bag two pound of stoned raisins, two ounces of whole ginger, and two ounces of isinglass, and see it tied tight with a strong string fixed without side the barrel, that the bag may sink to the bottom; and after two months it will be fit for use.

Mead.

Take six gallons of water, and thereto put six quarts of honey, stirring it till the honey is thoroughly mixed; then set it over the fire, and, when ready to boil, scum it very well; then put to it one quarter of an ounce of mace, and as much

much ginger, and half an ounce of nutmegs, some sweet marjoram, thyme, sweet-briar, together a handful; then boil them in the liquid, then let it stand by till cold, and then barrel it up for use.

Of Jellies.

Let them be of apples, currants, raspberries, &c. Take out the clear liquor (when squeezed) and boil it with sugar till it is as thick as a jelly; then put it up in glasses.

THE END.

MYSEVM
BRITAN
NICVM